

HEALTH DIVISION

§ 322-5. Outdoor Dining: Checklist

Instructions: Please read the following requirements for outdoor dining. Place a checkmark on each line next to the number which you meet the criterion of. If you do not meet the criterion or if you are unsure, leave it blank.

A. No person, corporation, or firm shall provide outdoor dining for an outdoor cafe at a food establishment until after all of the following requirements are met:

____(1) The applicant shall complete an online application for outside dining or for an outside cafe on a form, submit it as an addendum to their food permit, and shall submit plans of the proposed dining area. The seating capacity shall be determined by the Board of Health after a determination is made whether requirements of Subsection A(2) through (10) below will be met and after a visual inspection is conducted by an agent of the Board of Health. A replacement food establishment permit shall be issued by the Board of Health indicating outside dining is permitted and listing the overall seating capacity, only after it is determined by an agent of the Board of Health that all of the requirements Subsection A(2) through (10) of this section are met.

____(2) The dining area must be appurtenant and contiguous to the restaurant property. The dining area must be mentioned on the described premises as in the case of a common victualler's license.

____(3) Sufficient restrooms, both for customers and employees, must be furnished counting the additional outside seating as required by the State Plumbing Code and Town of Barnstable Health regulations.

____(4) A grease trap shall be of sufficient capacity, based upon 15 gallons per seat, as required by the State Environmental Code, Title V, and Town of Barnstable Health regulations. A grease recovery device may be installed to supplement an existing in-ground grease trap, after receiving the approval of the Board of Health.

____(5) All entrance and exit doors used by food service personnel and customers must be screened **or** provided with air curtains meeting National Sanitation Foundation standards. All windows or openings used for the transfer of food and/or monetary transactions shall be provided with a self-closing window **or** self-closing screen **or**, in the alternative, shall be provided with an air curtain. Food cannot be stored outdoors. All food must be prepared inside the facility's kitchen and kept inside until served.

____(6) Table tops must be smooth, nonporous, easily cleanable and durable, and readily maintained in a clean and sanitary condition.

____(7) Food-service personnel must constantly police the dining area for wastepaper, garbage and other trash. Placement clips, cup holders and other such devices must be utilized to prevent blowing paper. Covered trash receptacles must be provided in close proximity to the dining area and must be emptied as needed to prevent overflowing.

____(8) Strict cleanup practices must be adhered to. Waitstaff and buspersons must clean up after each patron as in indoor dining. Each establishment must abide by all regulations contained in Article X, Minimum Sanitation Standards for Food Service Establishments, of the Commonwealth of Massachusetts, Department of Health Sanitary Code.

____(9) Outside food handlers must have easy access to handwash sinks and cleaning cloths. Facilities for preparation and disposal of sanitizing solutions must be accessible.

____(10) Hair nets or other effective hair restraints, such as hats covering exposed hair, shall be worn by all outside food or drink handlers. Beards and mustaches must be neatly trimmed.

B. Exemption from screen door requirement in Subsection A(5) above: The Board of Health may waive the requirement to provide a screen door **or** air curtain at a doorway if there are two sets of doors provided in series at the doorway which are not propped open.

Applicant's Signature: _____ Business Name: _____ Date: _____